

# Food Establishment Inspection Report



Wichita Falls - Wichita County  
Public Health District  
1700 Third Street  
Wichita Falls, TX 76301  
940-761-7800

**SITE NO.** 6138    **INV NO.** 1    **IR NO.**    **DATE** 01/19/2010    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
CARLITOS MEXICAN RESTAURANT 600 S BAILEY ELECTRA TX 76360 940-495-3891	Process 3	Permit Inspection Permit Granted Inspected 4 Times per Year

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**Violations:    Critical - 4    Non-Critical - 5    Score: 88**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	_____
18	No Evidence of Insect Contamination	3	_____
21	Manual/Mechanical Warewashing & Sanitizing @ ____ ppm/Temp.	3	_____
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____

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### NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____

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**CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
17	<p>Texas Food Establishment Rules</p> <p>Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.</p> <p>(2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p> <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device.</p> <p>To Wit: No hand drying provisions were available at the handwash facilities in the kitchen.</p> <p>To Correct: Hand drying provisions must be available at the handwash facilities in the kitchen. Corrections must be made immediately.</p>
18	<p>Pages 126 229.167(p)(11) &amp; (12)</p> <p>(11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by: (A) routinely inspecting incoming shipments of food and supplies; (B) routinely inspecting the premises for evidence of pests; (C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and (D) eliminating harborage conditions.</p> <p>(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</p> <p>To Wit: Evidence of Roaches were observed in or around the food establishment.</p> <p>To Correct: The Roaches must be controlled and prevented access in or around the food establishment. Corrections must be made within 7 days.</p>
21	<p>Texas Food Establishment Rules</p> <p>TFER 229.165(k) thru 229.165(y) The wash compartment of the sink shall, when used for washing, contain a wash solution mixed according to manufacturer's label instructions. The temperature of the wash solution shall be maintained at not less than 43 degrees C (110 degrees F) unless specified differently by the manufacturer of the washing agent. If a detergent-sanitizer is</p>

**CODE****DESCRIPTION**

used without a hot water rinse, the same agent must be used in both the cleaning and sanitizing steps. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA approved manufacturer's label use instructions. If hot water is used for sanitizing, the temperature of the water shall be maintained at 77 degrees C (171 degrees F) or above. Warewashing machines, manufacturers' operating instructions. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.

A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. Mechanical warewashing equipment, hot water sanitization temperatures.

Except as specified in subparagraph (B) of this paragraph, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90 degrees Celsius (194 degrees Fahrenheit), or less than:

for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or

for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).

The maximum temperature specified under subparagraph (A) of this paragraph does not apply to the high pressure and temperature systems with wand-type, hand-held spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws. Mechanical warewashing equipment, sanitization pressure.

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

To Wit: A sink with at least three compartments is not provided for manually washing, rinsing and sanitizing equipment and utensils or a warewashing machine or alternative equipment has not been approved by the Health Authority.

no test strips

To Correct: A sink with at least three compartments shall be provided for manually washing, rinsing and sanitizing equipment and utensils unless a warewashing machine or alternative equipment has been approved by the Health Authority. Corrections must be made immediately.

24 Page 77  
 §229.165(e)  
 (e) Accuracy of temperature measuring devices, food.  
 (1) Temperature measuring device, food.  
 (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to  $\pm 1$  degrees Celsius in the intended range of use.  
 (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to  $\pm 2$  degrees Fahrenheit in the intended range of use.  
 (2) Temperature measuring devices, ambient air and water.  
 #24  
 78  
 §229.165(e) §229.165(f)  
 (A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to  $\pm 1.5$  degrees Celsius in the intended range of use.

<u>CODE</u>	<u>DESCRIPTION</u>
	(B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to ±3 degrees Fahrenheit in the intended range of use.
To Wit:	The reachin freezer in the kitchen did not have a readily available and visible thermometer.
To Correct:	The reachin freezer in the kitchen must have a readily available and visible thermometer. Corrections must be made within 7 days.

**NON-CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	need to repair backdoor ---- has a corner missing
To Wit:	need to repair sceen door holes
To Wit:	need to clean chip container
To Wit:	need to clean ice machine
To Wit:	need to up-grade to commerical equipment by 10-01-2010

**I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.**

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**Robbie O'Neal, Public Health Inspector II**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**